Wine Makers Dinner with Jason Conti

295

Dietary requirements catered on request

CANAPÉS

Cod Brandade on Vol au vont
Beef tartare Cornetto and caviar
Paired with Paul Conti award-winning Lorenza sparkling Chenin Blanc

AMUSE BOUCHE

Parmesan Crèmeux Truffle Coulis
Paired with Paul Conti Tuart Block 2026 Chenin Blanc

ENTRÉE

Salmon & Lobster Ravioli, Lemongrass Consommé
Paired with Paul Conti Margaret River 2024 Chardonnay

MAIN

House signature Beef Wellington
Medium-rare beef fillet, savoury crepe, mushroom mousse, red wine jus
Paired with Paul Conti Flagship 2024 Mariginiup Shiraz &
Paul Conti Margaret River 2025 Cabernet Sauvignon duo

DESSERT

Tiramisu Bavarois, Chocolate Mirror Glazed and Coffee Espuma,
Vanilla ice cream
Paired with Paul Conti Muskat Petit Grains Pink Liqueur

PETIT FOUR

Apple tarte tatin
Paired with Paul Conti 12yr Reserve Tawny Port

HARRY'S
AT CONTI

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We are thrilled to welcome Jason Conti, a third-generation Conti winemaker, as he personally presents a selection of his latest vintage releases.
Join us for what promises to be a memorable evening celebrating almost 80 years of winemaking heritage, passion and expertise. As true pioneers of Western Australian winemaking, the Conti family has played a significant role in shaping the state's wine industry, with a legacy that continues to flourish through each generation.
An evening of exceptional wines, rich history and the opportunity to hear the stories behind the wines, shared firsthand by Jason himself.

12th November

www.harrysatconti.com/booknow

Set within the historic grounds of one of Perth's most storied family wineries, Harry's at Conti celebrates classical French cuisine, heartfelt hospitality, and the beauty of the shared table. Guided by a simple belief that food brings people together, we invite you to slow down, relax, and enjoy moments of genuine connection.

Brothers Harry and Philip — Executive Chef and General Manager — grew up in Perth's northern suburbs surrounded by family warmth, homegrown herbs, and the generous spirit of shared meals. From a young age, they dreamed of opening a restaurant together: a place shaped by food, hospitality, and their parents' artwork, honouring creativity, family, and storytelling beyond the plate.

Harry's culinary foundations were forged at the esteemed Loose Box in Mundaring, where he learned discipline, restraint, and classical technique. His journey then led to England's Three-Michelin-star Waterside Inn, where, as the Roux family's first Sous Chef and later consultant to Michel Roux Snr, he deepened his respect for tradition and excellence.

Now, within the heritage Conti Homestead, the brothers and their team offer a dining experience that is refined, personal, and rooted in care — a place where tradition is honoured, flavours are elegant, and every gesture of service is thoughtfully delivered.
At Harry's at Conti, we invite you to savour the moment and share a meaningful evening with us.